

# Concentrate on aromas and flavors

The modern beverage industry offers a wide range of healthy drinks and innovative beverages. The heat sensitivity of their ingredients requires a gentle concentration method. Sulzer's freeze concentration is the technology of choice for producing supreme quality liquid food concentrates.

## Freeze concentration's unique benefits

- Freeze concentration has been practiced in the food industry for more than 30 years.
- Freeze concentration guarantees 100% retention of aroma, flavor and color during the concentration step.
- Freeze concentration preserves heat-sensitive product's qualities thanks to sub-zero process temperatures.



## Process description

Freeze concentration is a process that removes pure water from aqueous products by means of ice crystallization. Operating at subzero temperatures retains the fragile components such as flavor, color, vitamins and nutrients.

## Key applications

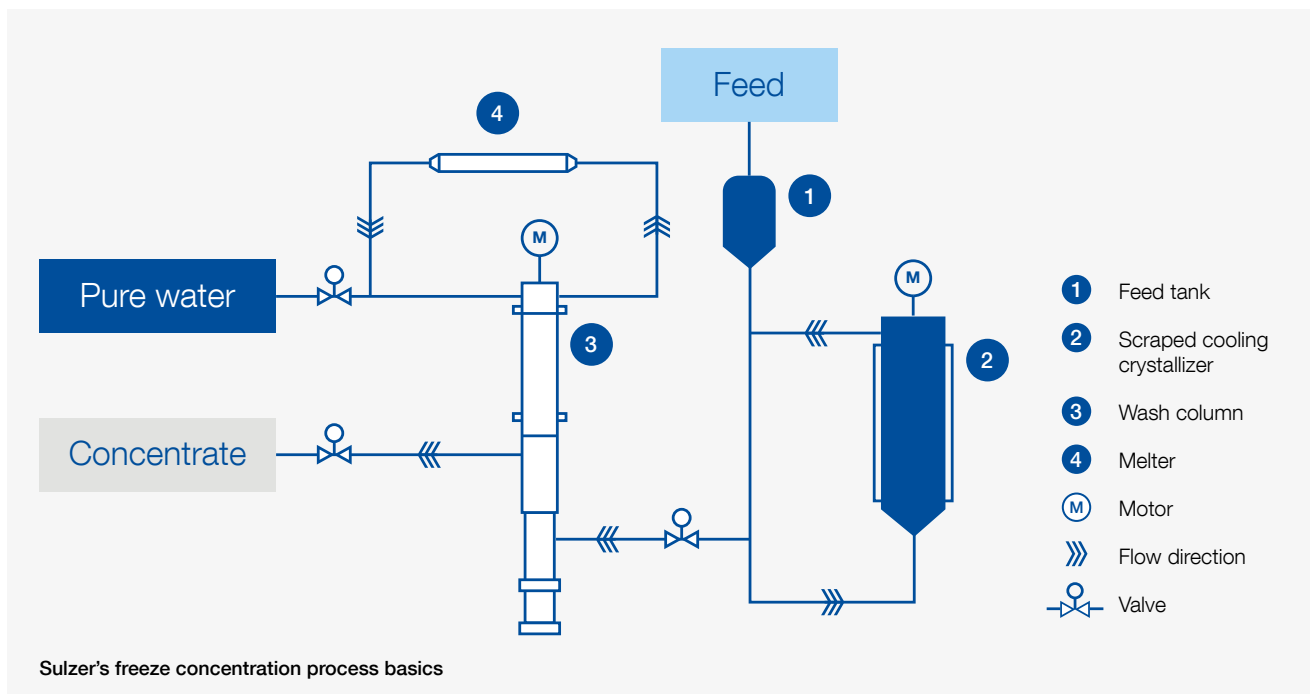
- Fruit and vegetable juices
- Coffee and tea extracts
- Herbal extracts
- Vinegar
- Beer
- Wine
- Cider

## Technology benefits

- Fully automated controls, low plant volumes, affordable investment levels, and reduced energy consumption compared to evaporation
- Easy-to-clean and low maintenance equipment.
- Flexible process for multiproduct application.
- Pilot plants available to demonstrate freeze concentration at the client's site.



Commercial freeze concentration plant



## Contact

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